

LUNCH  
DINNER  
BRUNCH

# THE BRYANT

RESTAURANT & BAR

ALL DAY  
EVERYDAY

## STARTERS

FRENCH ONION SOUP	12
CHICKEN NOODLE SOUP	8
BAJA FISH TACO	
blackened seabass, mango, cilantro and sriracha mayo	15
YELLOW FIN TUNA TARTARE*	
white soy, avocado	18
FRIED CALAMARI	
lemon garlic aioli, marinara	15
TRUFFLE MAC & CHEESE	15
KOBE BEEF HOT DOG	16
wrapped in puff pastry	
BURRATA	
tomatoes, arugula, aged balsamic	17
GRILLED CALAMARI	
extra virgin olive oil, lemon, herbs	15
CLAMS OREGANATA	14
GRILLED OCTOPUS	23
MUSSELS	
tomato or thai coconut	half 12
with french fries	full 22

## PIZZA

MARGHERITA	
tomato, basil, fresh mozzarella	16
ROBIOLA	
truffle oil	22
PROSCIUTTO	
fontina cheese, arugula	20

## SALADS

MIXED GREEN SALAD	
tomato, cucumber, onion	10
CAESAR SALAD*	
romaine hearts, croutons, classic dressing	13
APPLE PEAR SALAD	
mixed greens, d'anjou pear, granny smith apple, truffle pecorino, walnuts, pear vinaigrette	14
GREEK SALAD	
tomato, cucumber, green peppers, onion, olives, feta cheese, red wine vinaigrette	15
ICEBERG WEDGE	tomato, bacon, creamy maytag bleu cheese dressing
14	
BEET SALAD	
red and gold beets, asparagus, haricot verts, baby arugula, avocado, boucheron cheese, candied walnuts, cabernet vinaigrette	15
BRYANT SALAD	
shrimp, bacon, stringbeans, roasted peppers, tomato, red onion, hard boiled egg, avocado, lettuce, vinaigrette	18

## BIG SALADS

CHINESE CHICKEN SALAD	
napa cabbage, red cabbage, snow peas, peanuts, carrot, cilantro, thai basil, crispy wonton, sesame ginger dressing	20
GRILLED CALAMARI SALAD	
arugula, cherry tomatoes, lemon vinaigrette	20
JUMBO LUMP CRAB SALAD	
tomato, avocado, corn, red onion, roasted red peppers, citrus vinaigrette	23
AHI TUNA POKE BOWL*	
steamed white rice, avocado, radish, edamame, diakon sprout, cucumber salad, pickled ginger, poke dressing	25

**SPINACH & ARTICHOKE DIP**  
salsa, homemade tortilla chips 16

## WEEKLY SPECIALS

**MONDAY : BURGER & BEER\***

**TUESDAY : HALIBUT MILANESE**

**WEDNESDAY : SPAGHETTI & MEATBALLS**

**THURSDAY : SESAME SEARED TUNA\***

**FRIDAY : 2LB. MAINE LOBSTER**

**SATURDAY : BONELESS PRIME RIB\***

**SUNDAY : LASAGNE BOLOGNESE**

## SPECIALTIES

### CHICKEN

GRILLED CHICKEN PAILLARD	
arugula, tomatoes, shaved parmesan	22
PAN-ROASTED CHICKEN	
spinach, mashed potatoes	27
CHICKEN PARMIGIANA	25

### PASTA

ZUCCHINI NOODLES	tomato sauce	22
RIGATONI BOLOGNESE		
six hour braise of veal, pork, beef, fresh ricotta		20
SPINACH PARPARDELLE		
cremini mushrooms, parmigiano sauce		19

### FISH

PAN ROASTED SALMON*	french lentils	26
GRILLED FILET OF BRANZINO		
sauteed spinach		34
SEARED CHATHAM HALIBUT		
asparagus, mushrooms, beurre blanc		34
SAUTEED SHRIMP		
corn, roasted tomatoes, spinach		31

### COMFORT

BRASSERIE MEAT LOAF		
slow roasted beef, veal and pork		
mashed potatoes, gravy		18
SOUTHERN FRIED CHICKEN		
cole slaw, french fries		23
BBQ RIBS	cole slaw, french fries	32

## STEAKS & BURGERS

**BLACK LABEL BURGER\***  
prime-aged blend, brioche bun, choice of cheese 19

**THE BRYANT BURGER\***  
black label prime-aged blend, maytag blue cheese, arugula, onion bacon jam, brioche bun 23  
burgers are served with french fries

**STEAK FRITES\*** 29

**FILET MIGNON\*** 10 oz 40

**PRIME SIRLOIN\*** 14 oz 45

**COLORADO BONE-IN RIB EYE\*** 59

**PORTERHOUSE FOR 2\*** 110

All our steaks are **DRY-AGED USDA PRIME** and hand-crafted by our expert butchers  
choice of sauce:  
chimmichurri, au poivre, béarnaise

## RAW BAR

OYSTERS*	P/A
CHERRY STONE CLAMS* 1/2 doz	11
LITTLE NECK CLAMS* 1/2 doz	11
CRABMEAT COCKTAIL	19
JUMBO SHRIMP COCKTAIL	18
LOBSTER AVOCADO	22

## SUSHI

YELLOWTAIL*	
ponzu, jalapeño	22
SALMON NASHI*	
asian pear, yuzu, truffle salt	19
PACIFIC KING ROLL	
king crab, avocado, asian pear, wasabi-avocado crème	16
SOUTH BEACH ROLL*	
hamachi, jalapeño, wasabi tobiko, su-miso sauce	16
KING CRAB CALIFORNIA ROLL	12
SPICY TUNA ROLL*	10

## CHEESE & SALUMI

SMALL BOARD	
assorted cured meats & seasonal cheeses served with fruit & condiments	28
LARGE BOARD	
assorted cured meats & seasonal cheeses served with fruit & condiments	42
ITALIAN BOARD	
burrata, prosciutto di parma, served with artichoke hearts, tomatoes, olives	28
3 ASSORTED CHEESES	18
3 ASSORTED MEATS	16
PROSCIUTTO DI PARMA	16

## SANDWICHES

served with french fries	
CHEESEBURGER SLIDERS*	18
HOUSE-MADE VEGGIE BURGER	
our signature blend, jack cheese, soy glaze	18
GRILLED CHICKEN CLUB	
triple decker toasted brioche, avocado, bacon, lettuce, tomato, sweet garlic mayo	17
FAMOUS FRENCH DIP*	
baguette, garlic aioli mayo, au jus	21
TUNA BLT*	
seared yellowfin, bacon, lettuce, tomato, avocado, sweet garlic aioli	22
SLICED STEAK SANDWICH*	23
sautéed onion, gruyère	

## FRENCH FRIES

HOME MADE FRENCH FRIES	7
SWEET POTATO FRIES	
chipotle sauce	8
TRUFFLE FRIES	9

## SIDES

MASHED POTATOES	8
HASHED BROWN POTATOES	10
BROCCOLI	9
BRUSSELS SPROUTS	10
CREAMED SPINACH	10
SAUTEED SPINACH	9
ASPARAGUS	10

\*THIS ITEM MAY BE SERVED UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. THE BRYANT IS NOT A GLUTEN-FRIENDLY ENVIRONMENT.